



## WHITE SACHER

WHITE CHOCOLATE SINGLE-PORTION, REINTERPRETATION OF A CLASSIC OF PASTRY.

DIFFICULTY LEVEL



### WHITE SACHER BISQUIT

#### INGREDIENTS

ALICE'S CAKE	g 1000
UNSALTED BUTTER 82% FAT	g 500
WATER	g 400
ALMOND FLOUR	g 300
UNSALTED BUTTER 82% FAT	g 100
SINFONIA CIOCCOLATO BIANCO	g 200

#### PREPARATION

- Prepare a ganache with chocolate and butter.
- In a planetary mixer, whip all the ingredients with a flat paddle at slow speed for 5 minutes.
- At last, combine the the white chocolate ganache.
- Spread the batter on a baking paper sheet and bake at 180/190 C° for about 15 minutes.

### RASPBERRY JELLY

#### INGREDIENTS

FRUTTIDOR LAMPONE	g 500
WATER	g 125
LILLY NEUTRO	g 125

#### PREPARATION

- Dissolve LILLY NEUTRO into water, add FRUTTIDOR and mix with an immersion blender.
- Fill the silicon mould for inserts and freeze.

## WHITE CHOCOLATE MOUSSE

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
WATER	g 70
LILLY NEUTRO	g 70

### PREPARATION

Emulsify liquid cream and chocolate in order to prepare a ganache.  
Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring gently.

## COVERING AND DRESSING

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO	Q.b.
SCAGLIETTE CIOCCOLATO PURO BIANCO	Q.b.

### FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse, then place the frozen jellified insert; cover with other mousse and close with a layer of white sacher bisquit.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould and cover with MIRROR CIOCCOLATO BIANCO.

Dress the top of the single-portion with a CHOCOLATE RASPBERRY DOBLA and some SCAGLIETTA WHITE



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF